Breakfast Box

Cold Breakfast

Yogurt Parfait Breakfast Box
Yogurt, fresh Fruit, our Granola
a morning Pastry & Fruit Juice

Continental Breakfast Box
2 morning Pastries with Butter & Jam
fresh Fruit, Trail Mix, Yogurt with our
fresh-made Granola & Fruit Juice

Healthy Thyme Breakfast Box
Whole Wheat Bagel, low-fat fruited Cream
Cheese, fresh Fruit & our Granola
Hard Boiled Egg, paired with Yogurt &
Fruit Juice

Hot Breakfast

Omelet Breakfast Box
4 Egg Omelet with your choice of filling
select from Meat Options
- Ham & Cheese
- Denver
- Mexicana
- Smoked Salmon & Dill Havarti

select from Vegetarian Options
- Spinach, Caramelized Onion with Chevre Cheese
- Seasonal Roasted Vegetable
with Provolone Cheese

choice of Peppered Bacon, Sausage or
Garden Sausage; served with Breakfast
Potatoes, paired with fresh Fruit
a morning Pastry & Fruit Juice

egg substitution available upon request

Sandwich Breakfast Box
3 Egg Scramble with Tillamook Cheddar
Cheese; choice of English muffin, Bagel or
Croissant; choice of Bacon, Sausage or
Garden Sausage; served with our Breakfast
Potatoes, paired with fresh Fruit
a morning Pastry & Fruit Juice

Burrito Breakfast Box
large flour Tortilla with 3 Egg Fajita
Scrambled topped with Tillamook Cheddar
Cheese; choice of Peppered Bacon, Sausage
or Garden Sausage; served with Sour Cream
& Mango Salsa paired with our Breakfast
Potatoes, fresh Fruit, a morning Pastry &
Fruit Juice

Breakfast Bake Box
our version of this classic Egg Custard
Breakfast Casserole; select from
- Sun Dried Tomatoes, Cipollini Onion,
Spinach Feta cheese with Sourdough Bread
cubes
- Layers of Hash Browns, Broccoli
diced Ham & Onion Herbs & Cheddar
Cheese
- Herbed Oven-Roasted Potatoes
& Seasonal Vegetables
with Parmesan cheese
- paired with Yogurt, fresh Fruit
a morning Pastry & Fruit Juice

Breakfast Ala Carte

Cold Breakfast

Fresh Fruit Options
select from
- **traditional sliced seasonal Fruit**
served with Honey Yogurt for dipping
- **Seasonal Berry Bowl**
- **Pineapple, Melons & NW Berries**
tossed in our Balsamic Glaze with Lavender
- **Cantaloupe & Honeydew Melon**
Pieces tossed with our Mango-Poppy Seed Vinaigrette with fresh Mint
- **fresh Watermelon & NW Raspberries**
tossed with our Strawberry vinaigrette *(seasonal)*
- **Bleu Pear**
sweet & savory blend of Pears, Celery, Bleu Cheese, Pistachios & fresh Herbs, tossed in our Honey-Thyme vinaigrette

Bagel Tray
assorted Bagels served with Butter, Jam assorted sweet & savory Cream Cheese spreads

Lox & Bagels
laser-sliced Smoked Salmon garnished with sliced Tomato & Red Onion, Capers, Herb Cream Cheese, Pickled Asparagus Spears & Lemon wedge paired with assorted Bagels

Breakfast Pastry Tray
Chef d' Jour selection of 3
from the following selections
- fresh baked Scones
- assorted Muffins & Breakfast Breads
- assorted Pastries, Cinnamon Rolls
- Chocolate Croissants

Hard Boiled Eggs

Assorted Cereal & Granola
served with Milk or Yogurt

Cottage Cheese & Fruit
select from Pineapple, Mango or Peaches *(seasonal)*

Yogurt

Hot Breakfast

Omelets
3 eggs filled with your choice of the following cheeses, meats & vegetables

Meats
Bacon
Ham
Sausage
Smoked Salmon
Vegetarian Sausage

Cheeses
Tillamook Cheddar
Chevre
Dill Havarti
Parmesan
Provolone
Swiss

Egg Substitute available upon request

Egg Scramble
3 eggs scrambled with your choice of the following cheeses, meats & vegetables

Vegetables
Broccoli
Onions
Spinach
Zucchini
Mushrooms
Red Peppers
Tomatoes

Breakfast Ala Carte

Hot Breakfast

Simply Thyme French Toast
Egg-drenched Croissant filled with Apricot Cream Cheese & Hazelnuts served with real Maple Syrup & Butter

Harvest Pumpkin Pancakes
served with Apple-Ginger Compote
with real Maple Syrup & Butter

Potato Pancakes
shredded Potato Rounds
served with Sour Cream & Apple Butter

Individual Breakfast Frittatas
select from
Roasted Vegetable : Crumbled Sausage

Quiche
(sold whole : serves 6)
select from
- Quiche Lorraine
- Cheddar Cheese & Ham
- Mushroom & Spinach
- Smoked Salmon

Breakfast Burrito
Flour Tortillas filled with
Fajita Scrambled Eggs & Tillamook Cheddar Cheese, served with Sour Cream & Mango Salsa, choice of
Peppered Bacon, Ham or Pork Sausage

Breakfast Bake
our version of this classic Egg Custard Breakfast Casserole
select from
- Sun Dried Tomatoes, Cipollini Onion, fresh Spinach
- Feta Cheese & Sourdough Bread Cubes layers of Hash Browns, diced Ham & Onion Broccoli, Herbs & Tillamook Cheddar Cheese
- Herbed Oven-Roasted Potatoes & Seasonal Vegetables with Parmesan Cheese

Peppered Bacon

Ham Steak

Maple Sausage Links

Vegetarian Sausage Patties

NY Steak

Flank Steak

Box Lunch

SANDWICHES

Classic Thyme

all Classic Thyme Sandwich Box Lunches include a fresh baked Cookie, trial mix 4 oz. fresh fruit Salad & bag of Chips

- **Oven Roasted Turkey** on Sourdough Wheat topped with Green Leaf Lettuce, Tomato, Provolone Cheese & Herb Mayonnaise

- **Roast Beef** on Parmesan Cheese Roll topped with Green Leaf Lettuce, Tomato Tillamook Cheddar Cheese & Dijon-Horseradish Mayonnaise

- **Honey-Glazed Ham** on a Parmesan Cheese Roll topped with Green Leaf Lettuce, Tomato Provolone Cheese & Dijonnaise

- **Dilled Tuna** on Rye Bread with fresh Tuna Salad made with diced Onion, Pickle Relish Dill & Dijonnaise, topped with Green Leaf Lettuce Tomato & Tillamook Cheddar Cheese

- **Roasted Zucchini** on a Rustic Focaccia Bread topped with our Kalamata Olive-Sun Dried Tomato Pesto marinated Oven-Roasted Zucchini, paired with Herb Cream Cheese topped with Green Leaf Lettuce & Tomato

- **Egg Salad** on Sourdough Wheat fresh Egg Salad topped with Green Leaf Lettuce & Tomato

Executive Box Lunch

choice of Classic or Gourmet Thyme Sandwich (listed above)

includes 1.5 Sandwiches, bag of Chips & Chef d' Jour Dessert of the Day, 8 oz. portion of two Salads; select from fresh Fruit Salad, Potato or Pasta Salad

Gourmet Thyme

all Gourmet Thyme Sandwich Box Lunches include a fresh baked Chocolate Dipped Cookie , trail mix, 4 oz. fresh Fruit Salad & bag of Chips

- **Oven Roasted Turkey** Breast on herbed Focaccia, topped with Green Leaf Lettuce, sliced Red Onion, sliced Brie & Herb Mayonnaise

- **Grilled Flank Steak** on an herbed Focaccia, topped with Green Leaf Lettuce, Provolone Cheese, grilled Sweet Onions & Chipotle Mayonnaise

- **Smoked Turkey** on a Croissant topped with Green Leaf Lettuce, our Cranberry Chutney, Sunflower Seeds & Herb Cream Cheese

- **Grilled Chicken** on an herbed Focaccia topped with Green Leaf Lettuce, sliced Red Onion & our Sun Dried Tomato-Basil Aioli

- **Marinated Portabella Mushroom** on a Parmesan Cheese Roll, topped with fresh Spinach, Sun Dried Tomato-Basil Aioli & our Tomato Salsa

- **Club Croissant** Oven Roasted Turkey & Peppered Bacon topped with Tomato, Green Leaf Lettuce, Provolone Cheese & Herb Mayonnaise

Box Lunch

SALADS

Classic Thyme

all Gourmet Thyme Salad Box Lunches include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Spinach
tossed with Oven Roasted Red Peppers, Cipollini Onion, Feta Cheese & spiced Pecans, served with our Honey-Thyme vinaigrette

Chicken Caesar Salad
Romaine topped with sliced Grilled Chicken Breast (4 oz.), Artichoke Hearts, Parmesan Cheese & our Herbed Croutons served with traditional Caesar dressing

Simply Thyme Chicken Salad
Mixed Greens with sliced Grilled Chicken Breast (4 oz.), Grape Tomatoes, sliced Red Onion & Cucumber, Tillamook Cheddar Cheese & our Herbed Croutons, served with our Dill Ranch

Berry Patch & Greens
Mixed Greens topped with NW Berries Bleu Cheese, Cipollini Onions, topped with toasted Hazelnuts, served with our Strawberry vinaigrette

grilled portabella mushroom or savory tofu substitution for vegetarian considerations

Gourmet Thyme

all Gourmet Thyme Salad Box Lunches include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

NW Steak Harvest
Mixed Greens with sliced Grilled Flank Steak (4 oz), Oven Roasted Potatoes, Chevre Cheese & sliced Red Onion, served with our Honey-Thyme vinaigrette

Salmon Savory
Romaine topped with baked Wild Alaskan Salmon (4 oz.), paired with NW Berries, Cipollini Onion, crumbled Stilton Cheese & toasted Hazelnuts, served with our Lemon-Herb vinaigrette

Grilled Chicken Pasta Salad
Gemelli Pasta, Sun Dried Tomatoes fresh Spinach & Parmesan Cheese served with our Lemon-Herb vinaigrette topped with sliced Grilled Chicken (4 oz.)

NW Cobb
Mixed Greens topped with sliced Grilled Chicken (4 oz.), chopped Bacon, sliced Hard Boiled Egg, Bleu Cheese, Grape Tomatoes & sliced Avocado, topped with crushed Hazelnuts, served with our Dill Ranch dressing

Executive Box Lunch

choice of Classic Thyme or Gourmet Thyme Salad (listed above)

includes salad greens in proportion to 9 oz. of protein, Herbed Focaccia & Butter with Chef d' Jour Dessert of the Day

Presentation Trays

Cheese Tray

Gourmet Thyme Cheese Display
select NW & Imported Cheeses
served with assorted Crackers, garnished with fresh Fruit & Nuts

Chef d' Jour selection of 4 from the following house favorites
DOMESTIC FAVORITES
- Dill Havarti
- Smoked Gouda

ENGLISH IMPORTS
- Blue Berry Stilton
- Huntsman
- Sage Derby

NW FLAVORS
- Beecher's White Cheddar
- Rogue Valley Chocolate Stout
- Tillamook Cheddar

SIMPLY THYME CHEESE TORTAS
- Winter Bleu
Bleu Cheese blend layered with fresh Basil Pesto, dried Cranberries & crushed Hazelnuts
- Sweet Spring
dried Apricots, fresh Rosemary & crystallized Ginger folded into our Chevre Cheese blend

Fruit Tray

Sliced Seasonal Fresh Fruit
traditional sliced Fruit served with Honey Yogurt for dipping

Whole Fruit Baskets

Vegetable Trays

Grilled Vegetable Display
Zucchini, Portabella Mushrooms, Asparagus, Red Bell Peppers & Red Onion marinated & grilled to perfection

Crudités Tray
assortment of 7 fresh seasonal vegetables served with two dipping sauces, Hummus & our Dill Ranch

Anti Pasto Vegetable Display
savory display of Country Olives, Kalamata Olives, Sun Dried Tomatoes, Artichoke Hearts, Pepper-Dew Pepper, Picked Asparagus, Spiced Green Beans & Cipollini Onions
add dry Italian sliced meats

Presentation Trays

Meat & Sandwich

Deli Tray
assorted Deli Meats & Cheeses
served with Artisan sliced Breads
& an assortment of spreads

Petite Finger Sandwiches Tray
assorted Chef d' Jour trimmed Sandwiches
- Tuna Salad & Chicken Salad
- Turkey with Provolone Cheese,
- Honey Glazed Ham with Swiss Cheese
- Roast Beef with Tillamook Cheddar Cheese

NW Sandwich Wraps Tray
assortment of Grilled Flank Steak
Chicken & Crab Wrapped Sandwiches
focusing on the flavors of the Pacific NW

Gourmet Thyme Sandwich Tray
our favorite sandwich collection . . .
- Smoked Turkey on a Croissant
- Grilled Flank Steak on an Herbed Focaccia
- Grilled Chicken Breast on an Herbed Focaccia
- *vegetarian options upon request*

Focus on Protein Tray
select sliced Deli Cheeses & Meats
Grilled Chicken Skewers & Hard Boiled Egg

Seafood

Shrimp Cocktail
wine-poached Shrimp served with
traditional Cocktail Sauce & our Ginger
Aioli, garnished with Lemon Wedges

NW Smoked Salmon Display
served with diced Red Onion, Herb Cream
Cheese, Lemon Wedge, Cipollini Onion,
Dill & Capers - paired with Artisan sliced
Breads

Sushi and Sashimi
assorted Sushi & Sashimi, served with
traditional Soy Sauce, Wasabi & Ginger

NW Sandwich Wraps Tray
assortment of Grilled Flank Steak
Chicken & Crab Wrapped Sandwiches
focusing on the flavors of the Pacific NW

Seafood Tray
wine-poached Shrimp, pan-seared Scallops,
Dungeness Crab Cakes, spice-rubbed baked
Wild Alaskan Salmon & Smoked Salmon
served with a variety of our house sauces

Gourmet Seafood Display
butter-poached Lobster Tail,
grilled Shrimp, pan seared Scallops
Dungeness Crab Cakes, Smoked Salmon
spice-rubbed baked Wild Alaskan Salmon
served with a variety of our house sauces

Starters

Soups *priced per quart-serves 3*

Wild Asparagus - *vegetarian*
flavors from rich Vegetable Broth & savory Herbs paired with fresh Asparagus & Wild Rice

Simply Thyme Chicken
tri-colored Cheese Tortellini & sliced Grilled Chicken , simmered in rich stock with Herbs

Cuban Black Bean – *vegetarian*
savory flavors from diced Red Onion & Tomato with Chef's Herbs
garnished with seasoned Sour Cream

Thai Tomato - *vegetarian*
our Tomato Soup sweetened with Coconut Milk, Lemon Grass & Thai Basil

Potato Fall Harvest - *vegetarian*
rustic Cream-based Potato - Broccoli Soup seasoned with hints of Dijon, garnished with aged Cheddar Cheese & Green Onion

Winter Squash - *vegetarian*
Butternut Squash & Thyme Soup flavored with fresh Ginger & Cream, garnished with toasted Hazelnuts

Savory Mushroom - *vegetarian*
our Mushroom Soup made with Wild Rice & fresh Rosemary & Cream, along with local Mushrooms, sautéed with Onion

Smoked Salmon Chowder
Wild Alaskan Salmon paired with Potatoes, Shallots & Leeks give flavor to our rich Cream Chowder, garnished with Dill Sour Cream

consider one of these additions to your soup
Grilled Chicken : Baked Salmon
Grilled Shrimp
Grilled Flank Steak
Grilled Portabella Mushroom

Appetizer Samplers

Tuscan Sampler
Bruschetta Toasts ready to top
with Tomato Concassé & White Bean Hummus, Prosciutto Wrapped Pickled Asparagus, Antipasto Skewers

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

South of the Border Sampler
Guacamole, Salsa, Sour Cream & Jalapeno Peppers, served with Corn Tortilla Chips

NW Flavors 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
our Chevre Cheese blend folded with dried Apricots fresh Rosemary & crystallized Ginger - served with assorted crackers

Appetizers

Cold Savories

Canapés
topped with a variety of NW delights
select from
- Oregon Bleu Cheese & Port-braised Apple
- Chevre with Fig - Cipollini Compote
- Peppered Bacon, Leeks & Chevre Cheese
- Sun Dried Tomato-Olive Tapenade & Artichoke Heart
- Cheese Polenta Cake, Flank Steak & Raspberry Chipotle
- Peppered Bacon, Leeks & Chevre Cheese
- Smoked Salmon, Brie & Red Pepper Jam

Tartlets - *select from*
- Herbed Roasted Tomato
- Brie & Mushroom
paired with Herbs & Hazelnuts
- Caramelized Pear
layered with Stilton & Prosciutto

Asparagus Bites
wrapped in Phyllo with Parmesan Cheese

Crab Cakes
served with our Ginger Aioli

Wild Alaskan Salmon
spice rubbed, served with our Red Onion-Caper Salsa

Sicilian Shrimp
Wonton wrapped served with our Sun Dried Tomato-Basil Aioli

Lamb Lolly Pops
basted with Garlic Olive Oil
served with our Mango-Mint Chutney

Hot Savories

Baked Artichoke Dip
served with artisan sliced breads
available with Dungeness Crab

Spanakopita

Cocktail Meat Balls
sauced with your choice
of Jamaican Jerk or Bourbon BBQ

Baked Ravioli
served with Pesto Alfredo for dipping

Antipasto Skewers
Sun Dried Tomato, Kalamata Olive
Artichoke Heart & fresh Mozzarella with
fresh Basil

Petite Cordon Bleu Chicken Bites

Chicken Skewers
-*select from*
- Traditional Satay, sauced with your choice of Coconut Curry, BBQ or Teriyaki
- Orange-Fennel Crusted, served with Stone Ground Mustard dipping sauce
- Pistachio Crusted, served with our Cranberry-Black Pepper Chutney

Peppered Flank Steak Skewers
served with our Raspberry – Chipotle dipping sauce

Salads

Green Salad

S: Side ***E: Entrée***

NW Harvest
Mixed Greens with shaved Carrots, Bleu Cheese, chopped Hazelnuts & Grapes tossed in Huckleberry vinaigrette

Simply Thyme Garden
Mixed Greens with shaved Carrots, sliced Cucumber & Tomato, julienne Zucchini & Red Pepper with shredded Tillamook Cheese, topped with our Herb Croutons & your choice of dressing

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

NW Cobb
Mixed Greens with chopped Bacon, sliced Hard Boiled Egg, Bleu Cheese, Grape Tomatoes & Avocado topped with crushed Hazelnuts, served with our Dill Ranch dressing

any of the salad options listed can be prepared as companion salads or entree salads : specify at the time of ordering Entree or Side Salads served with Dinner Roll & Butter

Chef Salad
Romaine with wedged Hard Boiled Egg & Red Onion with julienne cuts of Turkey, Ham, Swiss & Cheddar Cheese topped with our Herb Croutons & your choice of dressing

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

Greek
chopped Romaine tossed with Tomato, Cucumber, Kalamata Olives, Red Pepper, Feta Cheese & Red Onion, served with Herb vinaigrette

consider one of these additions to your salad
Grilled Chicken : Baked Salmon
Grilled Shrimp
Grilled Flank Steak
Grilled Portabella Mushroom

Pasta

Tuscan
Gemelli pasta tossed with Sun Dried Tomatoes, fresh Spinach & Pine Nuts with our Lemon-Herb vinaigrette

NW Bounty
Bow-Tie Pasta tossed with Broccoli crowns, dried Cranberries, Red Pepper and crushed Hazelnuts with our Basil-Herb vinaigrette

Thai
Soba noodles with julienne Red & Yellow Peppers, Snow Peas, Carrots & Green Onion paired with our Thai Peanut dressing

Mediterranean
Orzo paired with Artichoke Hearts, Kalamata Olives & Herbs
tossed with Red Pepper & Feta Cheese

Sides

Vegetable

Glazed Carrots
seasoned with crystallized & fresh Ginger

Braised Brussel Sprouts
seasoned with Herbs, Onion & Mushrooms

Haricots Verts
paired with Shallots, fresh Herbs & Balsamic Vinegar

Grilled Marinated Asparagus

Pasta

Garden Patch Couscous
Israeli Couscous tossed with Sun Dried Tomato, diced Carrots, Peas & Bacon pieces

Mediterranean Orzo
paired with Artichoke Hearts, Kalamata Olives & Herbs topped with Feta Cheese

Classic Thyme Macaroni & Cheese
Our 3-cheese Cream sauce with Penne Pasta, Herbs & Sun Dried Tomatoes

Rice

Saffron Rice
tossed with dried Apricots & sliced Almonds

Rustic Rice
blended with Wild Mushrooms & Port Reduction

Jasmine Pilaf

Green Beans Almandine

Plum-Ginger Asparagus

Green Bean Medley
paired with Orange & Golden Carrots seasoned with Dill

Broccoli
tossed in Lemon-Thyme Butter

Roasted Cauliflower
seasoned with Fennel & Curry

Grilled Seasonal Vegetables
Red Peppers, Zucchini, Asparagus, Portabella Mushroom & Red Onion

Potato

Herbed Oven Roasted Red Potatoes

Potato Au Gratin
rich blend of Cheese, fresh Herbs & Fennel

Smashed Potatoes - *select from*
- Sour Cream & Chive
- Bleu Cheese & Herbs
- White Cheddar & Bacon
- Garlic & Basil Pesto

Herbed Oven Root Vegetables
Sweet Potato, Yams & Beets with sliced Fennel & Herbs

Entrees

Poultry

Stuffed Chicken Breast
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
select from
- Herb-Crusted Sour Cream
- Hazelnut Crusted
- Pistachio Crusted

Chicken Coconut Curry
with Sweet Potatoes, Carrots & Sweet Peas served with Basmati Rice

Chicken Masala
Masala Wine-infused Demi with Mushroom Tomato & Artichoke Hearts

Chicken Tamale Casserole
chunky Chicken with sautéed Peppers & Onions, layered between Corn Tortillas with our Three-Chili Mole sauce

Teriyaki Chicken Stir Fry
served with Basmati Rice

Chicken Paprikash
Oven Roasted Chicken Breast topped with Hungarian Paprika sauce, served with traditional herbed Spatzle Noodles

BBQ Chicken pieces-thigh & breast

Pork

Grilled Pork Medallions
marinated & topped with our Mango Salsa

Dijon-Rosemary Pork Loin
Served with Pork Au Jus & our Apple-Thyme Compote

Pan Seared Pork Rib Chop
served with Shallot-Lavender Demi

Beef

Beef & Mushroom Stroganoff
served with Egg Noodles

Cheese Burger
Buffalo Burger
served on grilled Herb Focaccia
condiments on the side

Marinated Flank Steak
sliced & served with Wild Mushroom Demi

Beef Tamale Casserole
shredded Beef, sautéed Peppers & Onions layered between Corn Tortillas with our Three-Chili Mole sauce

NY Strip Steak
rubbed with Garlic & Black Pepper

Beef Tenderloin
Petite Medallion *Grande Cut*
served with Tarragon Béarnaise Sauce or Merlo Demi

Entrees

Seafood

Wild Alaskan Salmon
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

Wild Rice Crab Cakes
pan-seared, served with our Remoulade

Jumbo Scallops
pan-seared, simmered in Buerre Blanc Sauce

Wild Alaskan Halibut
select from
- Parmesan Crusted
topped with fresh Basil Pesto
- Pan-seared Halibut
served with Saffron Cream Sauce

Grilled Filet & Prawns
Filet Mignon topped with glazed Onions, accompanied by grilled Jumbo Prawns served with a Lemon Butter Sauce

Surf & Turf
Filet Mignon topped with Wild Mushroom Demi, paired with butter-poached Lobster Tail, served with a Lemon Butter Sauce

Pasta *served with garlic bread*

Beef Lasagna

Pasta Penne
tossed with Pesto Cream Sauce
with Apple Chicken Sausage

NW Pasta
Gemelli Pasta with our Lemon-Dill Cream Sauce paired with Smoked Salmon

Classic Thyme Mac & Cheese
Our 3-Cheese cream Sauce tossed with herbs & sun Dried Tomatoes

Spaghetti
topped with a Tomato-Basil meat Sauce

Fettuccini
Topped with Pesto Cream Sauce

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

Vegetarian

Roasted Vegetable Lasagna

Cheese - Herb Polenta Cakes
topped with our Cipollini-Roasted Pepper Compote

Stuffed Portabella Mushroom
filled with chopped Spinach & Red Pepper with our blend of Cheeses & Herbs

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

Kid's Menu

Peanut Butter & Jelly
creamy Peanut Butter & fruited Jam
topped with Banana Chips

Chicken Tenders – *3 pieces*
served with Dill Ranch for dipping

Macaroni & Cheese Triangles
It's hard to keep the "big kids" away from these! 6 pieces

Spaghetti
with a Tomato-Basil Marinara with Meat Balls

Sweet Ending

Fresh Baked Cookie Tray
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

Dessert Bar Tray
fruited & chocolate varieties

Gourmet Dessert Tray
Cheese Cake Bites, Petite Baklava & Dessert Bar

Chocolate Dipped Strawberries

Ice Cream
available upon request
packed in individual cooler with dry ice

Apple Pie
served with Cinnamon Crème Fraichè

Cake by the Slice - *select from*
- Chocolate Layered Cake
- Carrot Cake
- NY Cheese Cake
  served with NW Berry Coulis

Chef d' Jour Dessert of the Day