



Simply Thyme
CATERING

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Appetizers

COLD SAVORIES

Seasonal Cheese Torta \$2.50/guest

Served with assorted Crackers

Gluten Free Crackers available upon request

Select from the following

- Sweet Spring

Dried Apricots & Crystallized Ginger folded into a Chevre Cheese blend with fresh Rosemary

- Winter Bleu \$3.50/guest

Bleu Cheese blend layered with dried Cranberries, fresh Pesto & crushed Hazelnuts

Classic Cheese Display \$3.50/guest

Served with assorted Crackers

Gluten Free Crackers available upon request

Cubed Cheeses served with assorted Crackers

Gourmet Cheese Display \$4.50/guest

Served with assorted Crackers

Gluten Free Crackers available upon request

NW & imported Cheeses garnished with fresh Fruit & Nuts served with assorted Crackers

Fresh Seasonal Fruit Salads \$2.95/guest

Select from the following

- Pineapple, Melons & Berries tossed in a Balsamic Glaze & Lavender Buds Salad

- Cantaloupe & Honeydew Melon tossed with a Mango-Poppy Seed Vinaigrette Salad

- Grapefruit drizzled with Honey & fresh Mint Salad

- Fresh Watermelon & Raspberries tossed in a lite Berry Vinaigrette Salad

Seasonal availability

Vegetable Antipasto Platter \$3.95/guest

Assortment of fresh, grilled & marinated Vegetables

Market Fresh Vegetable \$2.50/guest

Served with your choice of Spinach Dip, Dill Ranch or Hummus

Grilled Seasonal Vegetable \$3.75/guest

Zucchini, Red Peppers, Carrots, Asparagus & Red Onion

Asparagus Bites (2 pc) \$2.75/guest

Wrapped in Phyllo with Parmesan Cheese

Antipasto Skewers (1 pc) \$2.95/guest

Sundried Tomatoes, 2 Kalamata Olives & Artichoke Hearts with Basil Pesto

Tartlets (2 pc.)

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

Select from the following (1 pc.) \$2.25/pc.

- Grilled Chicken Wedge

Tuscan Aioli - a blend of

Sundried Tomatoes, fresh Basil & Pine

Nuts topped with grilled Red Onion

& Green Leaf Lettuce

- Grilled Angus Flank Steak Wedge

Chipotle Aioli, topped with Green Leaf

Lettuce, Provolone Cheese

- Roasted Zucchini Wedge

Sundried Tomato Olive Tapenade &

Herbed Cream Cheese, topped with

Green Leaf Lettuce & Tomato

Appetizers

COLD SAVORIES

Assorted Canapes

Select from the following

- **Savory** (2 pc) \$2.25/guest
Pastry cup filled with Peppered Bacon, Leeks & Chevre Cheese
- **3 Cheese Polenta Cake** (1 pc) \$3.00/guest
Paired with tender Flank Steak & Raspberry-Chipotle Aioli
- **Tuscan** (2 pc) \$2.50/guest
Pastry cup filled with Sundried Tomato-Olive Tapenade & Artichoke Hearts
- **Northwest** (2 pc) \$2.25/guest
Pastry cup filled with a Bleu Cheese Herb blend & Hazelnuts
- **Salmon** (2 pc) \$3.25/guest
Pastry cup filled with Red Pepper Jam, Brie & Smoked Salmon
- **Eastern Flair** (2 pc) \$1.95/guest
Pastry cup filled with Chevre Cheese & our house made Fig-Cippolini Compote
- **Tipped on Top** (2 pc) \$2.50/guest
Pastry cup filled with Mascarpone Cheese, Prosciutto & Asparagus Tips
- **Basil Thyme** (2 pc) \$2.50/guest
Pastry cup filled with fresh Basil Pesto, Mozzarella Cheese & Caramelized Onion
- **Savory Cheese** (2 pc) \$2.50/guest
Pastry cup filled with your choice of our Herbed Vegetable & Garlic Hummus or Artichoke Heart Cheese Dip
- **Cranakopita Canape** (2 pc) \$3.95/guest
Pastry cup filled with Cranberries, Chevre Cheese & sautéed Spinach.

Crab Cakes (2 pc) \$4.25/guest

Choice of traditional or Wild Rice Crab Cakes

Served with your choice of traditional Remoulade or our Ginger Aioli

Gluten Free available upon request

Salmon Parisian Potatoes

(2 pc) \$2.95/guest

Cumin roasted Petite Potatoes filled with NW Smoked Salmon topped with Chive Crème Fraiche

Wild Alaskan Salmon Appetizer

(2 pc) \$3.95/guest

Spice rubbed served with Red Onion-Caper Salsa

Marinated Grilled Flank Steak Display

(3oz) \$3.95/guest

With roasted Garlic-Horseradish Sour Cream & Gorgonzola-Red Pepper Aioli

Served with Artisan Rustic Breads

Gluten Free Breads available upon request

Lamb Lolli Pops

(2 pc) \$5.50/guest

Basted with Garlic Olive Oil & served with Mango Mint Chutney

Pan Seared Duck Breast (2 pc) \$4.95/guest

Crostini topped with Pan Seared Duck glazed with our Balsamic & Fig-Cippolini Compote

Brioche Torta

(2 pc.)

15 people minimum order.

Savory fillings baked in our Sweet Dough

Select from. . . .

- **Layers of Turkey, Ham, Broccoli, Olives & assorted Cheeses** \$2.75/guest
- **Fajita Grilled Chicken, grilled Red Onions, Red pepper & assorted Cheeses** \$2.95/guest
- **Smoked Salmon, Asparagus, Capers, Dill Havarti & Red Onion** \$3.50/guest

Chilled Jumbo Shrimp (2 pc.) \$4.50/guest

Poached in White Wine & selected Spices, served with our Ginger Aioli

Appetizers

HOT SAVORIES

Baked Artichoke Dip **\$2.95/guest**
Served with Artisan Rustic Breads
Gluten Free Breads available upon request

Dungeness & Red Crab Baked Artichoke Dip **\$5.25/guest**
Served with Artisan Rustic Breads
Gluten Free Breads available upon request

Savory Pumpkin Cheese Dip **\$2.50/guest**
Served with Artisan Rustic Breads
Gluten Free Breads available upon request

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

Cocktail Meat Balls **(4 pc) \$2.95/guest**
Sauced with your choice of Jamaican Jerk or Bourbon BBQ or Marinara

Chicken Skewers
Select from the following
- **Traditional Satay** **(2pc) \$2.95/guest**
Sauced with your choice of Peanut Sauce, BBQ or Teriyaki
Gluten Free available upon request
- **Orange-Fennel Crusted** **(2pc) \$3.50/guest**
Served with Honey Stone-Ground Mustard Dipping Sauce

Gluten Free available upon request
- **Pistachio Crusted** **(2pc) \$3.50/guest**
Served with Cranberry-Black Pepper Chutney
Gluten Free available upon request

Chicken Wings **(3 pc) \$2.95/guest**
Sauced with your choice of Traditional Buffalo, Bourbon BBQ or Teriyaki

Grilled Flank Steak Skewers **(2 pc) \$3.50/guest**
Balsamic Marinated & Grilled Flank Steak Topped with Pepper & Served with our Cranberry Chutney

Casual Thyme Party Pleaser

Display Platters

SMALL TRAY SERVES 8-10 GUESTS

Cheese Thyme Display

Our Winter Bleu Torta Or Sweet Spring Torta
Paired with 3 selections of NW Cheese
with our Honey Thyme Nut mix

Served with assorted Crackers

Gluten Free Crackers available upon request

Small: \$59.95

Large: \$110.95

Vegetable Thyme Display

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 Display

Bruschetta Garlic & Basil Crostini Toast
ready to top with

- Tomato Basil Concassé

- Garlic Hummus

Pickled Asparagus &

Antipasto Skewer (1pc.)

Gluten Free Breads available upon request

Small: \$69.95

Large: \$129.95

Mediterranean Thyme Display

Tabouli, Garlic Hummus, Mint Yogurt Dip,

Kalamata Olives & Feta Cheese

Served with Pita Bread

Gluten Free Breads available upon request

Small: \$59.95

Large: \$115.95

South of the Border Thyme Display

With Bowls of house made Guacamole, Mango

Salsa & Chipotle Sour Cream Dip

Served with Tri Color Corn Tortilla Chips

Small: \$35.95

Large: \$65.95

LARGE TRAY SERVES 18-20 GUEST

NW Flavors Thyme Display

- **Asparagus Bites (2pc)**

Wrapped in Phyllo with Parmesan Cheese

- **NW Canapés (2pc)**

Oregon Bleu Cheese & Port-Braised Apples

- **Orange Fennel Chicken Skewers (2pc)**

with Honey Stone-Ground Mustard Sauce

Gluten Free available upon request

- **Wild Alaskan Salmon Appetizer (2pc)**

with our Red Onion-Caper Salsa

- **Antipasto Skewers (1pc)**

Sundried Tomatoes, Kalamata Olives & Artichoke

Hearts with Basil Pesto

- **Simply Thyme Sweet Spring Cheese Torta**

Served with assorted Crackers

Gluten Free Crackers available upon request

Small: \$155.95

Large: \$275.95

Chicken Thyme Display

Grilled, sliced Chicken Breast paired with our house
made Spreads

- Sundried Tomato - Basil Aioli

- Cranberry Chutney

Served with Artisan Rustic Breads

Gluten Free Breads available upon request

Small: \$51.95

Large: \$89.95

Tenderloin Thyme Display

Roasted with Garlic-Black Pepper rub sliced &
paired with our house made Spreads

- Horseradish Crème Fraîchè

- Roasted Onion-Thyme Chutney

Served with Artisan Rustic Breads

Gluten Free Breads available upon request

Small: \$110.95

Large: \$196.95

Soups Options Please ask for our selections

Salads

CLASSIC GREEN SALAD

All Salad Dressing & Croutons on the Side

Gluten Free Croutons Available upon request

NW Harvest Salad **\$2.50/guest**
Mixed Greens, Bleu Cheese, chopped Hazelnuts &
Grapes tossed in a Huckleberry Vinaigrette

Simply Thyme Garden Salad **\$2.50/guest**
Mixed Greens, sliced Cucumber, Tomato,
with Herb Croutons & Dill Ranch Dressing
Or Balsamic Vinaigrette

GOURMET GREEN SALAD

All Salad Dressing & Croutons on the Side

Gluten Free Croutons Available upon request

Bleu Pear Garden Salad **\$3.25/guest**
Mixed Greens paired with Caramelized Pear, Bleu
Cheese & Honey Pecans, served with Honey-
Thyme Vinaigrette

Fall Harvest Salad **\$3.25/guest**
Romaine paired with oven roasted Carrots, Smoked
Gouda, & Maple Hazelnuts, served with our Italian
Vinaigrette

Jewel Thyme Salad **\$3.25/guest**
Mixed Greens paired with grilled Zucchini, Chevre
Cheese & NW Berries, served with
Blueberry Pomegranate Vinaigrette

Asian Green Salad **\$3.25/guest**
Mixed Greens, Romaine with Mandarin Orange
pieces, Edamame, Red Peppers & Chow Mein
Noodles on the side, served with Sesame Ginger
Vinaigrette

Caesar Salad **\$2.95/guest**
Romaine tossed with Artichoke Hearts, Parmesan
Cheese, with Herb Croutons served with traditional
Caesar dressing

Spinach Salad **\$2.95/guest**
Cippolini Onion Red Pepper Relish, Feta Cheese &
Spiced Pecans, served with Balsamic Vinaigrette

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

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

Winter Harvest Salad **\$3.25/guest**
Mixed Greens paired with oven roasted Vegetable
Confetti & Spiced Pecans, served with Stone-
Ground Mustard Vinaigrette

Spinach Bacon Jam Salad **\$3.25/guest**
Baby Spinach topped with House Made Rosemary
Pepper Bacon, Onion Red Pepper Feta Cheese &
Spiced Pecans, served with House Made Bacon Jam
Vinaigrette

Entrée Side Dishes

VEGETABLE

Braised Brussel Sprouts \$3.75/guest
Seasoned with Herbs, Onion & Mushrooms

Broccoli \$2.95/guest
Tossed in Lemon-Thyme Butter

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

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

Grilled Seasonal Vegetables \$4.50/guest
Red Peppers, Zucchini, Asparagus, Portabella
Mushrooms, Carrots & Red Onion

Seasonal Oven Roasted Garlic Vegetables
\$3.25/guest

Roasted Cauliflower \$2.95/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 Rice 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 \$3.25/guest
Our 3-cheese Cream Sauce with Penne Pasta, Herbs
& Sundried Tomatoes

Garden Patch Couscous Pasta \$2.95/guest
Israeli Couscous, Diced Seasonal Vegetables tossed
with Sundried tomatoes.

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

Dinner Entrees

POULTRY

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

Stuffed Chicken Breast \$8.95/guest

Select from

- Prosciutto & Provolone Cheese-filled

Topped with Merlot Demi 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

Gluten Free Available upon request

Chicken Paprikash \$8.95/guest

Oven roasted Chicken Breast topped with Hungarian Paprika Sauce, served with traditional herbed Spätzle Noodles

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

Champagne Pork Loin \$7.95/guest
With a Savory Champagne & Coarse Ground Mustard Sauce

Chicken Marsala \$7.50/guest
Marsala Wine infused Demi with Mushrooms, Tomatoes & Artichoke Hearts

Teriyaki Chicken Gluten Free \$6.95/guest
Grilled Teriyaki Chicken topped with Green Onion & Sesame Seeds

Mustard Chive Chicken Breast \$6.95/guest
Savory Sauce

Coconut Curry Chicken \$7.95/guest
With Rice

BBQ Chicken Breast \$6.95/guest
Jamaican Jerk or Bourbon BBQ

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

Grilled Turkey Medallions \$6.95/guest
Basted in our Rosemary Apricot Glaze.

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

Hazelnut-Crusted Pork Loin \$7.95/guest
Served with Herbed Compound Butter

Pistachio Crusted Pork Loin \$8.95/guest
Served with Pork Au Jus

BEEF

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

Marinated Flank Steak **\$11.95/guest**
Sliced & served with wild Mushroom Demi

Prime Rib (8oz.) **\$18.95/guest**
Served with Cippolini-Balsamic Compote or our
Bleu Cheese-Hazelnut Butter

NY Strip Steak (8 oz.) **\$15.95/guest**
Rubbed with Garlic & Black Pepper

Beef Tenderloin **8oz. Petite \$18.95/guest**
10oz. Grande \$21.95/guest
Served with Tarragon Béarnaise Sauce
Or Merlot Demi

SEAFOOD

Wild Alaskan Salmon **6oz. \$12.50/guest**
Select from

- Spice rubbed

Served with our Red Onion–Caper Salsa

- Hazelnut Crusted

Topped with Thyme Butter

- Citrus marinated

Garnished with Citrus

- Maple-Teriyaki

Garnished with Sesame Wontons

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 Wasabi-Ginger Reduction

Wild Rice Crab Cakes (8oz) (2pc) **\$14.95/guest**
Pan-seared, Served with your choice of Traditional
Remoulade or our Ginger Aioli

Jumbo Scallops **(3pc) \$18.95/guest**
Pan-seared, simmered in Buerre Blanc Sauce

PASTA

House Made Beef Lasagna **\$7.95/guest**

Pasta Penne **\$9.95/guest**
Tossed with Pesto Cream Sauce with Apple
Chicken Sausage

NW Pasta **\$15.95/guest**
Bow Tie Pasta with Lime-Dill Cream Sauce, paired
with Smoked Salmon or Dungeness Crab

Linguine & Prawns **\$15.95/guest**
White Cream Sauce with Prawns

Ravioli (3 pc)

Select from

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

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

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

Topped with your choice of our selection of House
Sauces

- Classic Marinara

- Pesto Cream Sauce

- Thyme Alfredo

- Smoked Paprika Cream Sauce

Fettuccini **\$7.95/guest**
Topped with Pesto Cream Sauce

VEGETARIAN / VEGAN

House Made Roasted Vegetable Lasagna \$7.95/guest

Cheese - Herb Polenta Cakes (2pc) \$7.95/guest

Topped with our Cippolini-Roasted Red Bell Pepper Relish

Classic Thyme Mac & Cheese \$7.95/guest

Our 3-cheese Cream Sauce Pine Nuts & Sundried Tomatoes

Stuffed Portabella Mushroom \$8.95/guest

Filled with chopped Spinach & Red Pepper with a blend of Cheeses & Herbs & Hazelnuts

Gluten Free Available upon request

Spanakopita (5 pc) \$7.95/guest

Vegetable Tofu Stir Fry \$7.95/guest
Spiced Tofu with Broccoli Florets, Red Bell Peppers, Sweet Potato, Carrots & Red Onion, served with Jasmine Rice

Topped with your choice of our selection of House Sauces

- Classic Thai Peanut Sauce
- Coconut Curry Sauce
- Sweet Chili Sauce
- Classic Sriracha Teriyaki Sauce

Vegetable Tempeh Stir Fry \$7.95/guest
Diced Seared Tempeh with Broccoli Florets, Red Bell Peppers, Sweet Potato, Carrots & Red Onion, served with Jasmine Rice

Topped with your choice of our selection of House Sauces

- Classic Thai Peanut Sauce
- Coconut Curry Sauce
- Sweet Chili Sauce
- Classic Sriracha Teriyaki Sauce

Kid's Menu

Children Between the Ages of 3 & 10
Or 40% Off Your Selected Menu Cost

Chicken Tenders (2pc) \$6.95/guest
Served with Dill Ranch for dipping

Peanut Butter & Jelly \$4.95/guest
Creamy Peanut Butter & Fruited Jam with Banana Chips on the side

Macaroni & Cheese \$5.95/guest
It's hard to keep the "big kids" away from these!

Spaghetti \$5.95/guest
With a Tomato-Basil Marinara & Meatballs

Butter Smashed Potatoes \$2.50/guest

Green Bean Medley \$2.50/guest

Market Fresh Vegetable \$2.50/guest
Served with Dill Ranch

Fresh Seasonal Fruit Salads \$2.95/guest

Simply Thyme Garden Salad \$2.50/guest
Mixed Greens, sliced Cucumber, Tomato, topped with Herb Croutons & Dill Ranch dressing

Sweet Ending

Fresh Baked Assorted Cookies \$1.75/ea.

Brownie Bites \$1.75/ea.

Assorted varieties

Gluten Free Available upon request

Dessert Bars \$2.25/ea.

Fruit & Chocolate Varieties

Chocolate Dipped Strawberries \$2.50/ea.

Assorted Gourmet Mini Cup Cakes
\$3.25/ea.

House Made Fruit Crisp \$4.95/ea.

Select from

- Caramel Apple
- NW Berry

Topped with an Oat Meal Crumble and served with fresh-Whipped Cinnamon Cream

Gluten Free Available upon request

Desserts by the Piece

Select from

- Chocolate Layered Cake \$4.95/ea.
- Carrot Cake \$4.95/ea.
- NY Cheese Cake \$5.95/ea.

Served with NW Berry Coulis

Snack Thyme - 8oz. \$5.95/ea.

Served in individual cone packages
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



Love Bites by Carnie

Choose from:

\$2.25/ea.

- Red Velvet Bite
- New York Cheesecake Bite (GF)
- Hazelnut Crunch Brownie
- Pound Cake Varieties
- Chocolate Chip Brownie

Gluten Free = GF

Additional Menu Customizations & Options are Always Available. We will Create a Custom Menu to fit our Tastes, Likes, Budget & Needs such as Gluten Free, Vegan or Allergies

Be a Guest at your own Event and allow us to Handle Everything!!!

