



Simply Thyme  
CATERING

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# 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

## Hot Breakfast

Egg Substitute available upon request plus \$

### **Omelet Breakfast Box**

Includes choice of

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

4 Egg Omelet with your choice of filling

Meat Options select from

- Ham & Cheese
- Denver
- Mexicana
- Smoked Salmon & Dill Havarti

Vegetarian Options select from

- Spinach, Caramelized Onion with Chevre Cheese
- Seasonal Roasted Vegetable with Provolone  
Cheese

### **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, morning Pastry & 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

### **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; paired with Yogurt, fresh Fruit,  
a morning Pastry & Fruit Juice

select from

- Sun Dried Tomatoes, Cippolini 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

# Breakfast

## À la 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

- **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

Egg Substitute available upon request plus \$

#### **Omelets**

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

#### **Egg Scramble**

3 eggs scrambled 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

#### Vegetables

Broccoli

Onions

Spinach

Zucchini

Mushrooms

Red Peppers

Tomatoes

# Breakfast

## À la 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

#### **Breakfast Crepes -**

select from

- Apple Cinnamon
- NW Berry

topped with Ginger Cream Cheese

#### **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, Cippolini 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, trail mix 4 oz. Potato Salad & bag of Chips*

- **Oven Roasted Turkey** on Wheat topped with Green Leaf Lettuce, Tomato, Provolone Cheese & Herb Mayonnaise
- **Double Play** on Parmesan Cheese Roll Topped with green leaf, Tomato, Tillamook Cheddar & Dijonnaise
- **BLT** on Good Seed Bread topped with green leaf, Tomato & Herb Mayo
- **Honey-Glazed Ham** on a Sourdough topped with Green Leaf Lettuce, Tomato Provolone Cheese & Dijonnaise
- **Roast Beef** on Parmesan Cheese Roll topped with Green Leaf Lettuce, Tomato Tillamook Cheddar & Dijon-Horseradish Mayonnaise
- **Dilled Tuna** on Good Seed with fresh Tuna Salad made with diced Onion, Pickle Relish Dill & Dijonnaise, topped with Green Leaf Lettuce, Tomato & Tillamook Cheddar
- **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
- **Grilled Vegetable** on Herb Focaccia topped with green leaf, red onion with hummus, feta, portabella & red pepper
- **Egg Salad** on Good Seed Bread fresh Egg Salad topped with Green Leaf Lettuce & Tomato

## Gourmet Thyme

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

- **Oven Roasted Turkey** on herbed Focaccia, topped with Green Leaf Lettuce, sliced Red Onion, sliced Brie & Herb Mayo
- **Club Croissant** Oven Roasted Turkey & Peppered Bacon topped with Tomato, Green Leaf Lettuce, Provolone & Herb Mayo
- **Smoked Turkey** on a Croissant topped with Green Leaf, our Cranberry Chutney, Sunflower Seeds & Herb Cream Cheese
- **Grilled Chicken** on an herb Focaccia topped with Green Leaf, sliced Red Onion & our Sun Dried Tomato-Basil Aioli
- **Grilled Chicken** on Croissant Topped with green leaf, caramelized onion, and goat cheese
- **Grilled Flank Steak** on herbed Focaccia, topped with Green Leaf, Provolone, grilled Sweet Onions & Chipotle Mayo
- **Prosciutto** on herb Focaccia, topped with Green Leaf, Fig Thyme Compote & Herb Mayo
- **Smoked Salmon** on Good Seed, topped with Cucumbers, Green Leaf, Brie & Herb Mayo
- **Marinated Portabella Mushroom** on a Whole Grain Bun, topped with fresh Spinach, Sun Dried Tomato-Basil Aioli & our Tomato Salsa

## 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; Fresh Fruit Salad, and Potato Salad

# *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, Cippolini Onion, Feta Cheese & spiced Pecans, served with our Honey-Thyme vinaigrette

### - **Northwest Garden**

Mixed greens, cucumber, tomato, shredded carrots, broccoli, red pepper, hazelnuts & Balsamic vinaigrette

### - **Greek**

Romaine topped with Feta, Greek olives, red pepper, red onion, tomato, cucumber, roasted chickpeas & Greek dressing

### - **Chicken Caesar**

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

### - **Simply Thyme Chicken**

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

### - **Chef Salad**

Mixed greens, sliced swiss & cheddar, turkey, ham, egg wedged, tomato, cucumber & Dill Ranch  
*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*

### - **Berry Patch & Greens**

Mixed Greens topped with NW Berries  
Bleu Cheese, Cippolini Onions, topped with toasted Hazelnuts, served with our Strawberry or Huckleberry vinaigrette

### - **Half and Half**

Fruit Salad, mixed greens, tomato, cucumbers, red pepper & Balsamic vinaigrette

- **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 Caesar**

Romaine, Smoked Salmon, parmesan cheese, red onion & our Herbed Croutons served with traditional Caesar dressing.

### - **Grilled Chicken Pasta Salad**

Gemellini 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 Salad

choice of Classic Thyme or Gourmet Thyme Salad (listed above)  
Double Portion of Protein, Dinner Bread & Butter with Chocolate Dipped Cookie

## Elegant Salads

### - **Salmon Savory**

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

### - **Dungeness Crab**

Romaine, cippolini onions, cucumbers, peppadew, almonds, apricots & Lemon Thyme Vinaigrette

### - **Grilled Shrimp Quinoa**

Lemon parsley grilled shrimp on a bed of mixed greens and quinoa with pine nuts, shredded carrots, craisins & Balsamic vinaigrette

## Executive Elegant Salad

(listed above)  
Double Portion of Protein, Dinner Bread & Butter with Chocolate Dipped Cookie

# Presentation Trays

## Cheese Tray

### **Gourmet Thyme Cheese Display**

select NW & Imported Cheeses  
served with assorted Crackers, garnished with fresh  
Fruit & Nuts

## Fruit Tray

### **Sliced Seasonal Fresh Fruit**

traditional sliced Fruit served with Honey Yogurt  
for dipping

### **Whole Fruit**

## Vegetable Trays

### **Grilled Vegetable Display**

Zucchini, Portabella Mushrooms, Asparagus, Red &  
Bell Peppers marinated & grilled to perfection

### **Crudités Tray**

assortment of 9 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 & Cipolini Onions

## Meat & Sandwich

### **Deli Tray**

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

### **Petite Finger Sandwiches Tray**

*1 ½ sandwiches per person*  
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

# Presentation Trays

## 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, Cippolini Onion, Dill & Capers - paired with Artisan sliced Breads

### **Sushi and Sashimi** *market price*

assorted Sushi & Sashimi, served with traditional Soy Sauce, Wasabi & Ginger  
*Special Restaurant pickup fee \$25.00*

### **Seafood Tray** *market price*

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** *market price*

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

## Appetizer Sampler Trays

### **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, 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 Dip  
- 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** /3 pieces  
topped with a variety of NW delights  
select from  
- Oregon Bleu Cheese & Port-braised Apple  
- Chevre with Fig - Cippolini Compote  
- Peppered Bacon, Leeks & Chevre Cheese  
- Sun Dried Tomato-Olive-Artichoke Tapenade  
- Peppered Bacon, Leeks & Chevre Cheese  
- Smoked Salmon, Brie & Red Pepper Jam

**Tartlets** /3 pieces  
select from  
- Herbed Roasted Tomato  
- Brie & Mushroom paired with Herbs & Hazelnuts  
- Caramelized Pear  
layered with Stilton & Proscuitto

**Asparagus Bites** /4 pieces  
wrapped in Phyllo with Parmesan Cheese

**Zucchini-Wild Rice Cakes** /4 pieces  
served with our Ginger Aioli

**Crab Cakes** /4 pieces  
served with our Ginger Aioli

**Wild Alaskan Salmon** /4 pieces  
spice rubbed, served with our Red Onion-Caper Salsa

**Sicilian Shrimp** /4 pieces  
Wonton wrapped served with our Sun Dried Tomato-Basil Aioli

**Lamb Lolly Pops** \$12.95/3 pieces  
basted with Garlic Olive Oil  
served with our Mango-Mint Chutney

**Antipasto Skewers** /2 pieces  
Sun Dried Tomato, Kalamata Olive  
Artichoke Heart & fresh Mozzarella with fresh Basil

# Appetizers

## Hot Savories

**Chicken Skewers** /3 pieces  
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** /3 pieces  
served with our Raspberry – Chipotle dipping sauce

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

**Spanakopita** /4 pieces

**Cocktail Meat Balls** /6 pieces  
sauced with your choice  
of Jamaican Jerk or Bourbon BBQ

**Baked Ravioli** /3 pieces  
served with Pesto Alfredo for dipping

**Petite Cordon Bleu Chicken Bites** /4 pieces

# 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 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, garnished with toasted Hazelnuts

### **Savory Mushroom** - *vegetarian*

Cream of Mushroom Soup made with Wild Rice & fresh  
Rosemary, along with local Mushrooms, sautéed with  
Onion

### **Smoked Salmon Chowder**

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

*consider one of these additions to your salad*

**Grilled Chicken** *per person*

**Baked Salmon** *per person*

**Grilled Shrimp** *per person*

**Grilled Flank Steak** *per person*

**Grilled Portabella Mushroom** *per person*

# Salads

## Bulk Green Salads

**NW Harvest** *per person*  
Mixed Greens with shaved Carrots, Bleu Cheese, chopped Hazelnuts & Strawberries tossed in Huckleberry vinaigrette

**Simply Thyme Garden** *per person*  
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** *per person*  
Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served with traditions Caesar dressing

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

**Chef Salad** *per person*  
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** *per person*  
tossed with Red Pepper, Cippolini Onions Feta Cheese & spiced Pecans, served with our Balsamic vinaigrette

**Greek** *per person*  
chopped Romaine tossed with Tomato, Cucumber, Kalamata Olives, Red Pepper, Feta Cheese & Red Onion, served with Greek dressing

consider one of these additions to your salad

**Grilled Chicken** *per person*  
**Baked Salmon** *per person*  
**Grilled Shrimp** *per person*  
**Grilled Flank Steak** *per person*  
**Grilled Portabella Mushroom** *per person*

## Bulk Pasta Salads

**Tuscan** *per person*  
Gemellini pasta tossed with Sun Dried Tomatoes, fresh Spinach & Pine Nuts with our Lemon-Herb vinaigrette

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

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

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

## Bulk Protein Salads

**Chicken Hazelnut Salad** *per pint*

**Egg Salad** *per pint*

**Dill Tuna Salad** *per pint*

**Dungeness Crab Salad** *per pint*

# 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**

### **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, Carrot & Red Onion

## 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**

## 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 Marsella**

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**

condiments on the side

### **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 Remoulaude

### **Jumbo Scallops**

pan-seared, simmered in Buerre Blanc Sauce

### **Wild Alaskan Halibut**

*market price*

*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**

*market price*

Filet Mignon topped with Wild Mushroom Demi,

paired with butter-poached Lobster Tail, served

with a Lemon Butter Sauce

## Pasta served with herbed focaccia

### **Beef Lasagna**

### **Pasta Penne**

tossed with Pesto Cream Sauce

with Apple Chicken Sausage

### **NW Pasta**

Gemellini 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 Cippolini-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 Endings

## **Fresh Baked Cookie Tray**

/3 cookies

select from

- Chunky Chocolate Chip with Hazelnuts
- Oatmeal with White Chocolate & Cranberries
- Crunchy Peanut Butter
- Sugar Cookie
- Check for our seasonal cookies available

## **Dessert Bar Tray**

/3 pieces

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
  - Banana Spice
  - NY Cheese Cake
- served with NW Berry Coulis

## **Crème Brulee**

- Chocolate
- Ginger

## **Chef d' Jour Dessert of the Day**