



THYME

RESTAURANT+CATERING

2026

CATERING

MENU

ThymeCateringDoorCounty.com

920.421.5112



WHO WE ARE

We use only the freshest, locally sourced ingredients to make your dining experience exceptional. Working with the best area planners and event sites, we can help to create the perfect setting for the best dining experience around.

We do more than just cook your food. Our highly trained staff will help set up your event, serve your guests, and clean up after so all you need to do is enjoy every minute of your special day.



The table of
CONTENTS

COLD APPETIZERS	1
HOT APPETIZERS	2
STATIONED DISPLAYS	3
PLATED/FAMILY STYLE	4 - 7
ACCOMPANIMENTS	8
DESSERTS	9

COLD APPETIZERS

(Priced Per Piece)

Gluten-free modifications incur a \$.50 upcharge per piece

Classic Bruschetta - Italian crostini / house-made basil pesto / tomato concassè / freshly shredded Parmesan / basil chiffonade / V, GFO \$3.75

Smoked Door County Whitefish Crostini - Smoked in house local whitefish / Italian crostini / Door County cherry mustard / quickles / GFO \$4.00

Roast Beef Crostini - Italian crostini / horseradish cream sauce / bacon-onion jam / GFO, DFO \$4.25

Melon, Prosciutto and Mint Skewers - Melon bites / prosciutto / fresh mint leaf / honey-lime drizzle / GF \$3.50

Watermelon Skewers - Watermelon / Feta cheese / fresh mint / honey-lime drizzle/ V, GF \$3.50

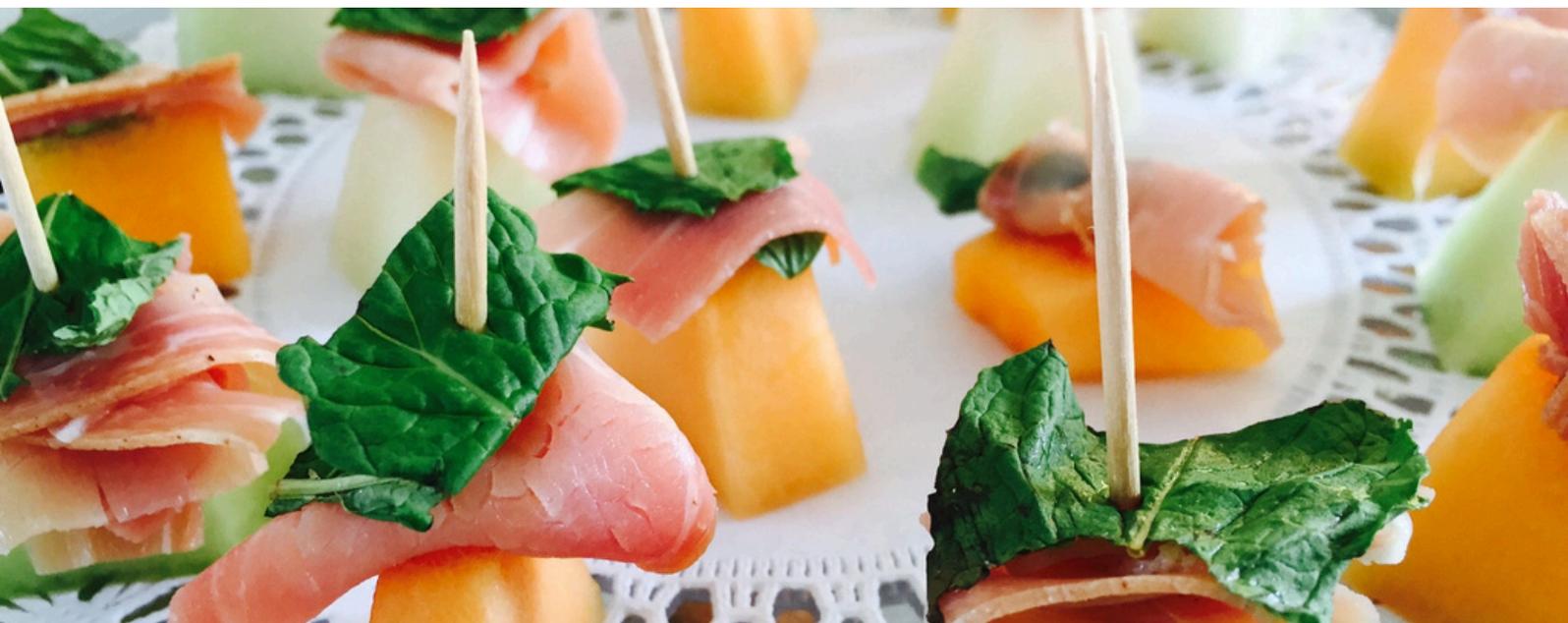
Tuna Poke Bites - Rice cracker / marinated Ahi tuna / seaweed salad / wasabi aioli / GF, DF \$4.50

Mediterranean Skewer - Cherry tomato / salami / pepperoncini / Kalamata olive / fresh mozzarella / pesto drizzle / GF \$4.25

Caprese Kabobs - Cherry tomatoes / fresh Mozzarella / basil / balsamic reduction / V, GF \$3.75

Fruit Skewers - Seasonal fresh fruit / honey-lime drizzle / VG, GF, DF \$4.00

Goat Cheese Phyllo Cups - Goat cheese / caramelized onion / fig jam / pear chutney / V \$3.75



HOT APPETIZERS

(Priced Per Piece)

Phyllo Brie Wrap - Phyllo wrapped brie cheese / raspberry / toasted almonds / V \$4.00

Bacon Wrapped Water Chestnuts (2) - House made BBQ sauce / GF, DF \$3.75

Thai Wontons - Wonton crisp / Thai peanut Satay chicken bites / green onion & fresh tomato garnish GFO \$4.00

Bacon Wrapped Figs - Black mission figs / Applewood smoked bacon / blue cheese drizzle / GF \$3.50

Blue Crab Cakes - Sauce remoulade / DF \$5.00

Fontina Risotto Balls - Chive and fontina cheese / red pepper mayo / V, GFO \$3.75

Stuffed Dates - Honey-goat cheese / toasted walnuts / V, GF \$3.50

Mini Beef Wellingtons - Duxelles / puff pastry / red wine mushroom bordelaise \$4.50

Crab Rangoon Phyllo Cup - Crab & cream cheese stuffing / sweet & sour / wonton crisp garnish / chives \$3.75

Hawaiian Meatball - Hawaiian bbq sauce / GF \$3.00

Bourbon Glazed Meatball - Bourbon honey bbq /GF \$3.00



STATIONED DISPLAYS

(Priced Per Person)

Crudité Platter - Assorted vegetables / hummus / VG, GF \$7.00

Lemon-Rosemary Whipped Ricotta - Warm honey / black pepper / grilled French bread / V, GFO \$8.00

Seasonal Fresh Fruit Display / VG, GF \$7.00

Local Smoked Whitefish Dip - Italian crostinis / Door County cherry-mustard / quickles / GFO \$9.00

Smoked Atlantic Salmon - Whole side / capers / red onion / lemon / fresh dill / GF, DF \$10.00

Shrimp Cocktail - Tail on shrimp / house-made cocktail sauce / lemon / GF, DF \$10.00

Cold Tenderloin Display - Sliced thin / horseradish cream sauce / GF, DFO \$10.00

Artisan Cheeses - Door County cherry-mustard / flatbread / V, GFO \$10.00

Cheese & Charcuterie Display- Artisan cheeses / cured meats / Door County cherry-mustard / olive assortment / dried fruit / flatbread / GFO \$15.00

Table Displayed Charcuterie Board

Artisan cheeses / cured meats / Door County cherry-mustard

Olive assortment / pickled vegetables / fresh & dried fruits / flatbread / rice crackers / Traditional hummus / assorted vegetables

Lemon-thyme Ricotta / grilled French bread / GFO \$20.00



PLATED OR FAMILY STYLE DINNER

SALADS (Choose 1)

(served with house made dinner rolls & chive butter)

Classic Caesar - Crisp Romaine / Caesar dressing / croutons / shredded parmesan / V, GFO, DFO

Fresh Garden - Chopped Romaine hearts / tomatoes / cucumbers / carrots / sunflower seeds / Champagne vinaigrette / V, GF, DF

Pear & Goat Cheese - Local mixed greens / Anjou pears / Door County Creamery goat cheese / candied spiced pecans / Door County dried cherries / balsamic vinaigrette / V, GF, DFO add \$3.00

Apple-Walnut Salad - Mixed greens / zesty arugula / grapes / sliced apple / figs / toasted walnuts / blue cheese crumbles / balsamic vinaigrette / V, GF, DFO add \$3.00



PLATED OR FAMILY STYLE DINNER

ENTREES

(Plated Dinner - Choose 2 - Price Indicated below)

(Family Style - Choose 2 - \$45/Person)

Steaks

(Family Style add \$5)

Filet Mignon - 8 oz. grilled / steak sauce choice / GF, DF \$55

Manhattan Strip Steak -8 oz. grilled / steak sauce choice / GF, DF \$55

Sirloin - 8 oz. grilled / steak sauce choice GF, DF \$50

Steak Sauces - All sauces are GF

- Red wine - mushroom bordelaise / DF
- Ancho chili-red wine demi / DF
- Whiskey-peppercorn cream
- Bearnaise sauce
- Chimichurri / DF
- Garlic-Herb Compound Butter

Boneless Short Rib - Red wine braising jus / GF, DF \$50

Prime Rib Au Jus - Horseradish cream / GF, DFO \$55



PLATED OR FAMILY STYLE DINNER

ENTREES, CONT'D

Poultry

Pork Ribeye - Jerk seasoning / grilled / pineapple-mango salsa / GF, DF \$40

Pork Tenderloin - Apple onion compote / GF, DF \$40

Cherry BBQ Chicken - Grilled / Door County cherry bbq sauce / GF, DF \$38

Bruschetta Chicken - Pesto marinated / grilled / tomato concasse / fresh grated Parmesan / GF \$38

Tuscan Chicken - Grilled / sundried tomatoes / mushrooms / lemon cream sauce / GF \$38



PLATED OR FAMILY STYLE DINNER

ENTREES, CONT'D

Fresh Seafood

Tilapia - Baked / tomato basil relish \$38

Mediterranean Door County Whitefish (Family Style add \$5) - Oven-roasted in paper / tomatoes / capers / Kalamata olives / fresh lemon / GF \$43

Atlantic Salmon - Grilled / pineapple-mango salsa / GF, DF \$43

Pecan Crusted Salmon - Oven roasted / lingonberry-Dijon sauce / GF \$44

Halibut - Brown butter seared / lemon picatta sauce / GF \$50

Vegan

Vegetable Cakes - Butternut squash / shiitake mushrooms / spinach / pan seared / roasted red pepper coulis / GF, VG \$36

Coconut Curry Vegetables - Seasonal vegetables / coconut curry sauce / basmati rice / GF, VG \$35

Mediterranean Stuffed Pepper - Bell pepper / quinoa / lentils / baby spinach & fire roasted tomatoes / tomato-basil sauce / GF, VG \$36

Mushroom Risotto - Wild mushrooms / fresh leeks / lemon zest / GF, VG \$35

Children's Meals (Choose 1).

(all children's meals served with a fresh fruit cup) \$18

Cheese Burger Sliders - Side of ketchup and potato chips

Chicken Tenders - Side of ketchup and potato chips

Mini Corn Dogs - Side of ketchup and potato chips

Mac-n-Cheese - Side of potato chips



ACCOMPANIMENTS

Garlic and Parmesan Mashed Potatoes GF

Door County Cherry - Walnut Wild Rice Blend GF, DF

Herb Roasted Baby Red Potatoes GF, DFO

Rosemary Fingerling Potatoes GF, DFO

Chive and Fontina Risotto GF

Vegetable Rice Pilaf DF

Roasted Root Vegetables GF, DF

Roasted Fresh Seasonal Vegetable Blend GF, DF

Brown Sugar Glazed Micro Carrots GF, DFO

Roasted Brussel Sprouts with Applewood Smoke
Bacon GF, DFO

Ratatouille GF, DF

Roasted Maple-Thyme Butternut Squash GF, DFO



DESSERTS

Perfect for stationed dessert/coffee tables or casual occasions

Small Bite/Stationed Desserts priced per piece

Door County Cherry Tartlets - \$4.00

Bourbon Pecan Pie Minis - \$5.00

Old Fashioned Lemon Bars - \$3.00

Double Chocolate Espresso Brownie Bites - \$3.00

Classic Shortbread Cookies - \$3.00

New York Style Cheesecake Bites - \$3.00

- Cherry Topping add \$2.00

- Caramel / Candied Pecans add \$2.00

Carrot Cake Bites with Cream Cheese Frosting - \$3.00

Assorted Dessert "Charcuterie" Tray \$15.00 per person

Choose three of the above with fresh fruit (strawberries, red grapes)

(Large groups: ask about setting up on our charcuterie board)

*Specialty Cakes available by request



THYME

RESTAURANT+CATERING

ThymeCateringDoorCounty.com | 920.421.5112

Photo Credit Lusía Studio Photography

